

market type of horses and cattle, but little attention has been given by the average farmer to the type of his hogs. As a result, a large percentage of the few hogs that are marketed are not so desirable in type as they might be, and the farmer does not realize as high a price for them as he might had greater care been taken to produce hogs that would suit the market to a greater degree.

Believing that the desired market type of hogs is not so well understood as it might be, it is the purpose of this leaflet to explain that as fully as possible and set forth reasons why such a type is demanded by the market.

Market Classification.

Generally speaking, there are to be found on the market three distinct classes of hogs. First, a class that might be called "light hogs," hogs not weighing more than 150 pounds. Second, the class referred to as "bacon hogs," composed of pigs weighing 175 to 225 pounds and usually from six to eight months old. Third, "heavy" or "rough heavy hogs," weighing upwards of 250 pounds and usually coarse in bone, in flesh and uneven in covering.

The market for the thick heavy hog is confined chiefly to the north country and is very limited, a few thousand head being sufficient to supply the entire demand annually.

The principal objection to this type is that hams and shoulders from such large hogs are too fat and the meat is too coarse. The sides are usually very fat and must be used for salt pork. Even with the smaller number of hogs marketed in Winnipeg, the number of rough heavy hogs among them is so large as to more than supply the demand for them. They are almost always a drag on the market.

Light pigs, particularly those weighing less than 150 pounds, and thin in flesh, sell for a very low price because they dress out a low percentage of saleable meat and do not produce cuts that can be sold as first grade products. The packer does not want this kind of a pig under any consideration, yet a surprisingly large number of pigs weighing less than 150 pounds are marketed and slaughtered on the Winnipeg market every year. Many of them are pigs which with a couple of months more feeding would top the market for the farmer and produce first-grade products for the packer. It is a shameful policy on the part of the farmer to send such pigs to market at all.

First-class bacon and ham can only be secured from first-class "bacon hogs" or the class of pigs weighing from 175 to 225 pounds and in good smooth finished, moderately fat condition. It is always pigs of this class that top the market in the West. It is this type of pig for which at present there is unlimited world-wide demand. People in Western Canada as well as in other localities have learned to appreciate first-class bacon and hams. They have the money to pay for it, but the packers, unable to secure a sufficient supply on the local